

edible food by said nib even when said edible food is soft.

13. The method according to Claim 12 wherein capillary action is utilized to carry liquid decorating substance from the nib interior to the outer surface of said porous distal end.

14. The method according to Claim 13 wherein said nib is elongated and hydrophilic, said voids being interstitial voids forming an elongated flow path, said flowing step comprising flowing said liquid decorating substance along said elongated flow path formed by said interstitial voids.

15. The method according to Claim 14 wherein said liquid decorating substance flows through a flow path diminishing in size in the direction of said porous distal end.

16. An elongated, soft, flexible nib for decorating an edible food with a liquid decorating substance without substantially deforming said edible food even when said edible food is soft, said nib having a porous distal end and a nib interior defining voids holding the liquid decorating substance in fluid flow communication with the pores of said porous distal end for applying the liquid decorating substance to said edible food due to contact between said porous distal end and said edible food, said nib readily laterally flexing when in contact with said edible food when pressure is exerted on said edible

food by said porous distal end to substantially prevent deformation of said edible food even when said edible food is soft and the pressure exerted is slight during application of the liquid decorating substance to said edible food by said nib.

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